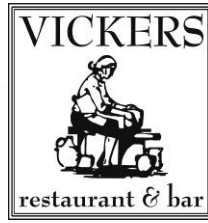


A Very Vickers Valentine's



— A P P E T I Z E R S —

Escargots de Bourgogne, garlic, champagne, herbes de' provence

Shrimp Cocktail, bloody mary cocktail sauce

Smoked Salmon, traditional accoutrement

Cream of Mushroom Soup, local Chester County mushrooms

Lobster Bisque, touch of fine champagne

Farmhouse Salad, blue cheese, roasted beets, candied walnuts

Caesar Salad, vickers homemade dressing

— E N T R E E S —

Seared Salmon, wilted greens, orange vermouth infusion

Vickers Crab Cakes, jumbo lump crab, whole grain mustard sauce

Pan Seared Duck Breast, farro risotto, brandied cherries, seasonal vegetables

Roasted Rack of Lamb, rosemary, thyme, mustard, port wine reduction

Filet Mignon Béarnaise, truffled pommes croquette

Beef Wellington, puff pastry, truffle pâté, sauce chasseur

Champagne Poached Lobster Tail, lobster ravioli, sauce aurora

— D E S S E R T S —

Floating Islands, crème anglaise, fresh berries

Apple Strudel, Madagascar vanilla ice cream

Chocolate Decadence Cake, Raspberry coulis

Hand whipped Chocolate Mousse

Crème Brûlée

New York Style Cheesecake

—
\$65 per person
plus tax and gratuity

"One cannot think well, love well, sleep well, if one has not dined well." — Virginia Woolf